

## ASSORTED PLATTERS

Minimum 30 people

Serves 10 people

- |   |      |
|---|------|
| <input type="checkbox"/> Asian Platter - Cocktail samosa, spring rolls & dim sim. | \$35 |
| <input type="checkbox"/> Scones with jam & cream.                                 | \$35 |
| <input type="checkbox"/> Assorted cakes.  | \$35 |
| <input type="checkbox"/> Fruit.   | \$35 |
| <input type="checkbox"/> Party pies & sausage rolls.                              | \$35 |
| <input type="checkbox"/> Sandwiches.  | \$45 |
| <input type="checkbox"/> Dips with crudites                                       | \$35 |

## PREMIUM SELECTION

Require one week's notice

Minimum 30 people

Serves 10 people

- |   |      |
|---|------|
| <input type="checkbox"/> Crumbed lamb cutlets. (10 pieces)        | \$55 |
| <input type="checkbox"/> Prawn platter with dips. (20 pieces)     | \$55 |
| <input type="checkbox"/> Natural oysters. (20 pieces)             | \$55 |
| <input type="checkbox"/> Antipasti.                               | \$40 |
| <input type="checkbox"/> Cheese platter.                          | \$50 |
| <input type="checkbox"/> Sushi. (30 pieces)                       | \$45 |
| <input type="checkbox"/> Vegetarian rice paper rolls. (10 pieces) | \$45 |
| <input type="checkbox"/> Lamb kofta skewers. (10 pieces)          | \$40 |
| <input type="checkbox"/> Tandoori chicken. (10 pieces)            | \$40 |

## SMALL GROUP PREMIUM OPTIONS

Require one week's notice

Minimum 30 people

Serves 10 people

- |   |      |
|---|------|
| <input type="checkbox"/> Salami, prosciutto & Virginian ham, marinated olives, sundried tomatoes, dips, toasted bread & lavosh crackers.                                      | \$50 |
| <input type="checkbox"/> Chorizo & prawn skewers with lime aioli, freshly shucked oysters, prawn rice paper rolls, assorted sushi & Tassie smoked salmon and crusty bread.    | \$70 |
| <input type="checkbox"/> Sesame crumbed chicken tenderloins, salt & pepper squid with house made tartare sauce, tempura prawns with sweet chilli sauce & beer battered chips. | \$55 |
| <input type="checkbox"/> Tandoori chicken, lamb kofta, onion bhaji & chicken satay.   | \$50 |

## BREAKFAST

Plated breakfasts

Minimum 50 people

\$30pp

- |                    |                     |
|--------------------|---------------------|
| Fruit juice.       | Chipolata sausages. |
| Fresh fruit.       | Grilled bacon.      |
| Scrambled eggs.    | Toast.              |
| Sautéed mushrooms. | Tea and coffee.     |

Add: \$5 per person for additional items:

- |              |                   |
|--------------|-------------------|
| Hash browns. | Grilled tomatoes. |
|--------------|-------------------|

## BARBECUE BUFFET

Self serve

Minimum 50 people

\$15pp

Fully catered and presented buffet style

- |                        |                      |
|------------------------|----------------------|
| Sausages.              | Coleslaw.            |
| Rissoles.              | Tossed garden salad. |
| Bread and bread rolls. | Condiments.          |

## WAKES

Minimum 20 people

COLD OPTION:

\$15pp\*

- Sandwiches, cakes and slices.

HOT & COLD OPTION:

\$18pp\*

- |                |             |
|----------------|-------------|
| Party pies.    | Dim Sims.   |
| Sausage rolls. | Sandwiches. |
| Mini quiches.  | Cakes.      |
| Spring Rolls.  |             |

\*10% discount applies to Social and Affiliate members;  
20% discount applies to Service Members.  
Room hire fee applies to Non RSL members.



## TERMS AND CONDITIONS:

### PAYMENT:

A 50 per cent deposit is required at the time of the booking. Bookings will be considered as confirmed upon receipt of the deposit. Tentative bookings will be held for 2 weeks only, after which the date will automatically be released. Confirmation of final numbers is required 7 days prior. The total cost will be based on the final numbers confirmed 7 days prior unless additional people attend. Payment in full for food, room hire charge and equipment hire charge must be received seven days prior to the function by cash, bank cheque, eftpos or credit card (VISA, AMEX, Bankcard or MasterCard). For an "on consumption" drink account (bar tab), payment is required at the conclusion of the function by credit card or cash. Phillip Island RSL members can receive a 10% discount on food and beverage component.

### SUNDAYS AND PUBLIC HOLIDAYS:

Functions held on Sundays and Public Holidays will incur an additional surcharge.

### CANCELLATIONS:

Deposits will be fully refunded if a function is cancelled at least 4 weeks prior to the confirmed date. If cancellation occurs within 7 days of the function date, all payments will be withheld for hire, equipment, food and any other charges which were agreed as part of the event.

### REGISTRATION OF NON MEMBERS:

It is a requirement of the Liquor Licensing Control Act that all non-members sign our guest register upon arrival. Alternatively, a printed list of names and addresses may be provided by the host on confirmation of final numbers.

### FUNCTION DURATION:

The function host is required to begin the function and vacate the premises in accordance with the time arranged and confirmed. All evening functions must conclude by 12.30am.

### DECORATIONS:

We can provide decorations to theme your event at an additional cost. Candles, glitter, confetti or table sparkles are not permitted. Signage, decorations or display materials are not to be attached to any wall surface or fitting in the venue. Loose balloons are not allowed.

### DRESS CODE:

Please ensure that all function guests observe the smart casual dress code of our Club which includes a neat and clean appearance. No singlets or hats are permitted with the exception of medical or religious headwear.

### SERVING OF ALCOHOL:

Phillip Island RSL promotes responsible service of alcohol at all times. Patrons must carry appropriate identification at all times whilst on Club premises. Under aged patrons must not be supplied with alcohol and must be accompanied by a parent or guardian at all times. No alcohol or soft drink may be brought onto the premises. Alcoholic presents or prizes must be taken from the Club unopened. Intoxicated or argumentative patrons will not be served. Intoxicated or noisy patrons from a function will not be allowed entry into the main venue area.



# Function packages

2018

www.phillipislandrsl.com.au  
(03) 5952 1004  
functions@pirsl.com.au



## 2018 FUNCTION PACKAGES

Thank you for considering our function facilities at the Phillip Island RSL. Our spaces can accommodate a range of events from formal functions, conferences and seminars, wakes, expos, training, birthday parties, weddings and meetings at affordable prices.

Layout	ANZAC Room Minimum 50 people	Board Room	The Terrace
Cocktail stand up	130 people	-	60 people
Banquet sit down	100 people	-	Min 20 Max 35
Banquet with dance floor	80 people	-	-
Theatre style	120 people	-	-
U shape	20 people	-	-
Conference round tables	80 to 100 people	-	-
Conference rectangular table	-	15 people	-

### Room hire charges

Up to 4 hours	\$350	\$50	\$100
Up to 8 hours	\$500	\$100	\$200
Sunday	Add 10%	Add 10%	Add 10%
Public Holidays	Add 15%	Add 15%	Add 15%

### Inclusions

Table cloths and paper serviettes  
(Cloth serviettes available at an additional cost)

Laptop and Data Projector

Lectern and microphone

## COCKTAIL PARTY A choice of 6 items, 2 pieces per person - Minimum 50 people - \$50 per person (Extra items at \$5pp)

- Vegetable gyoza with sweet soy.
- Prawn gyoza with Asian style dipping sauce.
- Vegetable rice paper rolls with satay dipping sauce. (V)
- Onion bhaji with tamarind chutney. (Indian style onion fritters) (GF) (V) (VG)
- Falafel fritter with hummus dressing. (GF) (V) (VG)
- Teriyaki chicken sushi roll with wasabi mayonnaise. (GF)
- Vegetarian rice paper rolls. (GF) (V) (VG)
- Lamb kofta with minted yoghurt. (GF)
- Lemon pepper calamari. (GF)
- Wild mushroom risotto. (GF) (V) (can be vegan if no cheese)
- Risotto with asparagus green peas rocket leaves and parmesan. (GF) (V) (can be vegan if no cheese)
- Lemon crumbed chicken tenders with garlic aioli.
- Chorizo and prawn skewers with chipotle mayonnaise.
- Mini Angus beef and cheese sliders.
- Bloody Mary oyster shots. (GF)
- Goat's cheese and honey crostini. (V)
- Filo cups with roasted cherry tomatoes and Persian fetta. (V)
- Pumpkin sage and mozzarella arancini with lemon myrtle aioli.
- Chorizo skewers in red wine garlic and honey glaze.
- Cheesy chicken potato croquettes with mild wasabi aioli.
- Cream cheese poppers stuffed baby peppers with smoky paprika mayonnaise. (GF) (V)
- Fish cakes with chilli lime dressing.
- Asparagus spears wrapped in prosciutto with Hollandaise sauce. (GF)
- Bruschetta toasted ciabatta bread with tomato garlic basil parmesan cheese and olive oil.
- Chicken & mushroom risotto. (GF)
- Teriyaki chicken tenderloin skewers. (GF)
- Vegetable quiche with salsa verde dressing. (V)
- Tempura prawn with garlic aioli.
- Bocconcini sundried tomato and prosciutto skewers. (GF)
- Corn and quinoa fritters with tomato jam. (V) (VG)
- Greek style marinated lamb skewers with tzatziki. (GF)
- Mini Mexican chicken tostadas.
- Seared scallop on pea puree with crispy prosciutto crumb (GF)
- Chicken tenderloin with satay sauce. (GF)
- Beef Rogan josh with raita.
- Butter chicken curry with raita.
- Popcorn chicken with chipotle mayonnaise. (GF)
- Fruit sticks on scented vanilla skewers. (GF) (V) (VG)



## FUNCTIONS Two or three course menu. 2 course \$45 - 3 course \$50. Senior's sized meals - 2 course \$25 - 3 course \$30. Choose two items from Entree, Main or Dessert. See Room capacities and minimum numbers.

### ENTRÉE

- Prawn & avocado cocktail with thousand island & cos lettuce. (Not available on senior's menu)
- Stuffed mushrooms with sun dried tomato, spinach, feta & pesto. (Available without Nuts)
- Vegetable frittata with tomato relish, rocket & onion salad.
- Seared Scallops (4) with sweet potato mash & bacon crumb. (Not available on senior's menu)
- Victorian mussels with onion & leek cream.
- Lamb kofta skewers with mint yoghurt & cherry tomato salad.
- Roasted vegetables & quinoa salad.
- Tandoori chicken salad.

### MAIN COURSE

- 300g Porterhouse with mashed potatoes, prosciutto wrapped asparagus & red wine jus. (Senior's 180g) (GF)
- Lamb rack with sweet mashed potatoes, broccoli & rosemary jus. (Not available on senior's menu) (GF)
- Oven baked snapper fillet with bean shoot salad, lemon & currant cous cous, lemon myrtle cream. (Not available to seniors)
- Chicken saltimbocca – chicken breast wrapped in prosciutto & sage with rosemary potatoes, seasonal vegetables & creamy shrimp sauce. (GF)
- Wild mushroom & pumpkin risotto with rocket & parmesan cheese. (GF)
- Classic Caesar salad topped with Moreton Bay bug. (GF) (Not available on senior's menu)
- Char sui pork stir fry with Asian veg, fragrant rice topped with vermicelli. (GF)
- Crispy pork belly with apple jus & warm potato salad.

### DESSERT

#### GLUTEN FREE

- Flourless pear or lemon or orange cake.
- Flourless Baci chocolate cake.
- Berry & ricotta cake.

#### CHEESECAKE OPTIONS

- Mixed berry.
- Caramel & macadamia.
- Latte.
- Baileys.
- Cookies & cream.

#### TARTS

- Lemon meringue.
- Fruit flan.

#### OTHER OPTIONS

- Chocolate mousse cup.
- White raspberry mousse.
- Rhubarb apple crumble.

LEGEND: (GF) Gluten free (V) Vegetarian (VG) Vegan